



## Food Preparation Fast and Easy since 1941

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[Products](#)
[About Halldé](#)
[Worldwide](#)
[User Comments](#)
[Food Prep Academy](#)
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[På svenska](#)

[« Back](#)

### HALLDE Vegetable Preparation Machine RG-200



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**PREPARATION** ♦ Slices, dices, shreds, grates, make julienne and potato chips/French fries.  
♦ Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.

**TYPE** ♦ Table top model.  
♦ Single phase.

**SPEED CONTROL** ♦ One speed. ♦ Automatic stop/restart - function.

**VOLUME** ♦ Cylinder shaped feed head, volume 3 litres / 12 cups / 6.3 US pints / 5.3 UK pints.

**CAPACITY** ♦ Processes up to 6.5 kgs per min / 14.3 pounds per min. ♦ Suitable for up to 700 portions/day.

**FEEDERS** ♦ Feed tube with pestle for continuous oriented cutting of cucumber, leek, tomatoes, citrus fruit, etc.  
♦ Telescopic (instead of hinged) push feeder that feeds the foods straight down with even pressure in the whole feed compartment.

**MATERIALS** ♦ Machine housing of metal. ♦ Cutting plates of metal or acetal.  
♦ Cutting blades of knife steel of the highest quality. ♦ Machine table of stainless steel.

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### Product description RG-200

#### Tube feeder:

- For full control on oriented cutting of elongated items such as cucumber, leek, celery, etc.
- Large size (57 mm diameter).
- Offers continuous feeding/cutting.

#### Push feeder:

- Telescopic.
- Can be set open for extra fast and easy two-handed feeding.
- Automatic start/stop function starts machine when push feeder plate is lowered and stops machine when push feeder plate is raised, for exceptionally fast and easy processing

#### Feed head:

- Cylinder-shaped.
- Large size, volume 3 litres / 12 cups / 6.3 US pints / 5.3 UK pints, minimises need for pre-cutting and number of cutting actions.

#### Machine base:

- Offers space enough in front for a standard 325 x 530 mm full size gastronorm hotel pan, within a counter depth of 575 mm. This means it can be facing the right way at all times.
- Tilting design puts feed head and push feeder handle close at hand for favourable ergonomic position and fast and easy feeding and processing.
- Robust metal.
- Robust carrying handle.
- Plugged directly into single phase socket and is ready to use right away.
- A model with a three-phase motor is also available.

#### Safety system:

- Exemplary safety system with two switches.

**Wall racks for cutting tools:**

- Space-saving.
- Made for sharp blades.
- Easy access.
- Allow safe handling.

**Back to top**

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